

# Viking Professional Hand Mixer

## Use and Care Instructions



[vikingrange.com](http://vikingrange.com)



Professional Hand Mixer  
**VHMM5 VHMD9**

**Congratulations! You have just purchased a Viking Professional Hand Mixer. The professional grade hand mixer offers a heavy duty look and feel, but may be used for whipping the lightest meringues. This unit offers a variety of functions from mixing cookie dough to your favorite cake recipe.**



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# IMPORTANT SAFEGUARDS

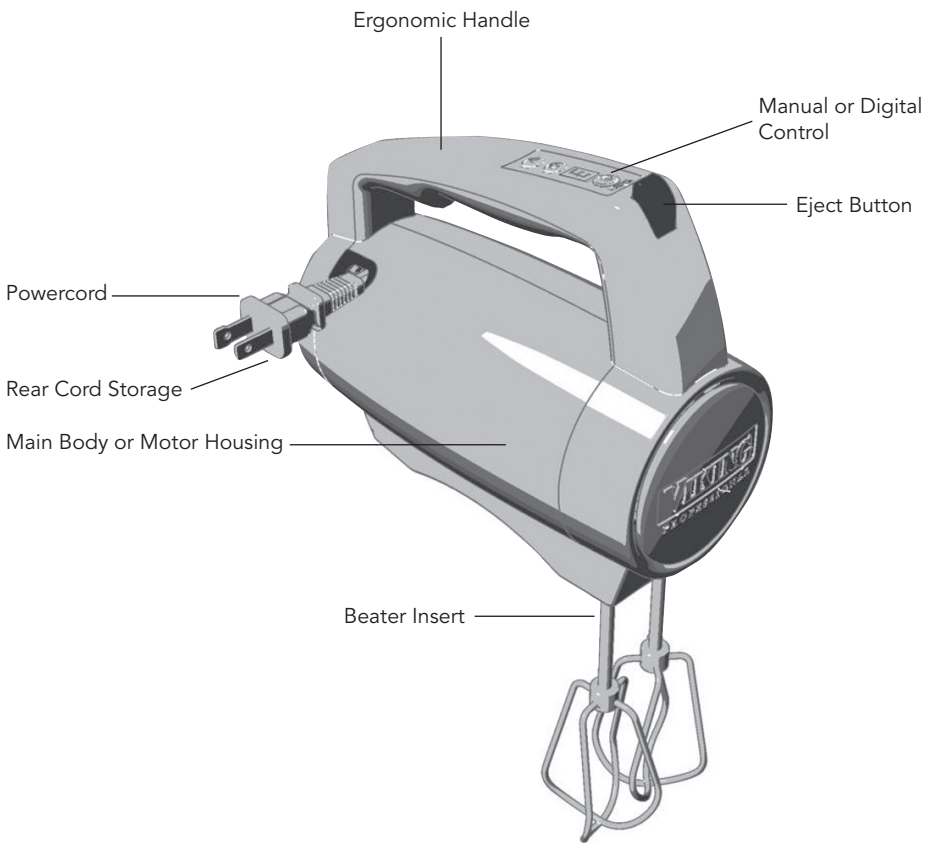
When using electrical appliances, consideration should always be given to basic safety precautions including the following:

- Read all instructions.
- To protect against the risk of electrical shock, do not place cord, plugs, or motor housing in water or any other liquid.
- This appliance should not be used by children and care should be taken when operated near children.
- Unplug from outlet before cleaning, removing parts, and also when not in use.
- Do not operate the hand mixer with a damaged cord or plug or after the hand mixer malfunctions, or has been damaged in any manner. Please call 1-800-216-5775 to speak with the Viking Culinary Warranty & Service Center.
- The use of an accessory not evaluated for use with this hand mixer may cause fire, electric shock, or possible injury.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all attachments during operation to reduce the risk of injury to persons and/or damage to the hand mixer.
- Flashing of the digital control means ready to operate, do not touch beaters.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- This hand mixer is for household use only. Not intended or warranted for commercial use.
- Do not use hand mixer for other than its intended use.
- Do not remove beaters while operating.
- The beaters are for use in this hand mixer only. Do not use in other appliances.
- Do not clean hand mixer with cleansers, steel wool pads, or other abrasive materials.

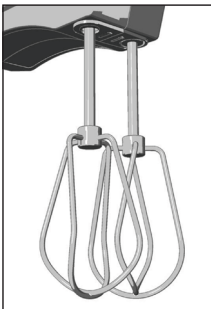
## SAVE THESE INSTRUCTIONS



# Using Your Viking Hand Mixer



Wire Beater



Flat Beater




# Getting Started

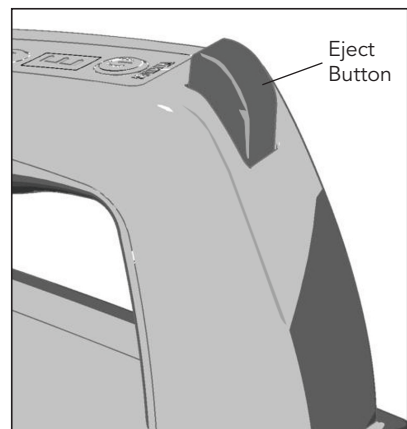
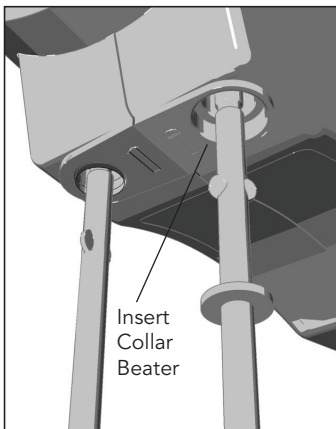
Please use these setup instructions before attempting to use this hand mixer. Failure to follow the instructions may result in injury or a void in the warranty.

## Before Using the First Time

- Before using the product for the first time, remove all attachments from their packaging
- Wash all attachments in the dishwasher or with warm soapy water and dry with a clean dry towel

## Assembling and Disassembling the Hand Mixer Attachments

- Make sure the unit is unplugged before installing or removing any attachments.
- Insert the pair of wire beaters by aligning the shaft of the beater with the proper slot on the underside of the hand mixer. The pair of wire beaters includes one with a collar and one without. Insert the wire beater with collar in the slot labeled . The pair of flat beaters (both with collars) may be inserted in either slot on the underside of the hand mixer.
- Remove the attachments by pressing the eject button on top of the hand mixer. You may gently remove the attachments from the motor housing.



# Operating the Viking Professional Hand Mixer

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1

Insert the proper beater attachments into the motor housing.



2

Plug the electrical cord into the appropriate electrical wall outlet and place the beaters into the mixture for mixing.

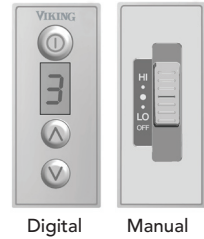
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3

Turn power on:

**For Digital Model:** Pressing the up arrow until desired speed is reached

**For Manual Model:** Slide the switch forward until the desired speed is reached.

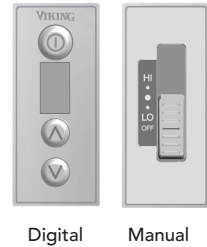


4

When mixing is complete turn unit off by:

**For Digital Model:** Press the down arrow until you reach the lowest speed and switch to off.

**For Manual Model:** Slide the switch downward to off.



5

Make sure unit is off and unplugged from power source before removing attachments.

**Note:** the hand mixer should never be immersed into mixtures which exceed the height of the beaters. Do not submerge the motor housing into any type of liquid or mixture.

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# Speed Control Guide

Below are suggested settings and may be adjusted for personal preference

## Speed Control Guide for Manual 5 Speed Hand Mixer

<b>Speed 1</b>	Stirring and blending mixtures. Use this speed to fold ingredients into the mixture such as coconut, chocolate chips, nuts, and cheese
<b>Speed 2</b>	Mixing dry ingredients into wet mixtures
<b>Speed 3</b>	Mixing batters such as cakes and pancakes
<b>Speed 4</b>	Heavier mixtures such as mashed potatoes, cookie dough, cream butter and sugar for icings
<b>Speed 5</b>	Whipping mixtures such as egg whites and whipped cream

## Speed Control Guide for Digital 9 Speed Hand Mixer

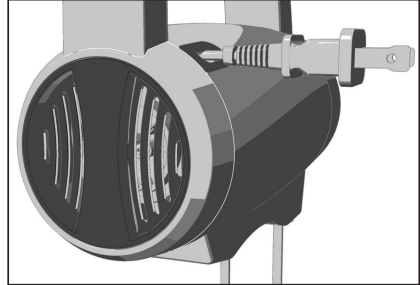
<b>Speed 1</b>	Stirring and blending mixtures. Use this speed to fold ingredients into the mixture such as coconut, chocolate chips, nuts and cheese
<b>Speed 2</b>	Incorporating dry ingredients into wet ingredients. Flour into liquids
<b>Speed 3</b>	Mix cake and pancake batter
<b>Speed 4</b>	Heavy mixtures such as cookie dough, mashed potatoes
<b>Speed 5</b>	Mix muffins and breads - combine heavy ingredients such as cream cheese
<b>Speed 6</b>	Blend butter and sugar and icings
<b>Speed 7</b>	Whipping cream
<b>Speed 8</b>	Whipping egg whites
<b>Speed 9</b>	Whipping meringue mixtures

### Useful Tips:

- When mixing move to the slowest speed to remove any unwanted food on the beaters.
- Use wire beaters for whipping thin mixtures such as meringue and the flat beaters for heavier mixtures such as cookie dough.

# Using the Manual Wind Cord Storage

- The cord storage may be used by simply winding the end of the motor housing counterclockwise until the plug is flush with the end of the motor housing.
- To remove the cord simply pull on the plug end until you reach the desired length.

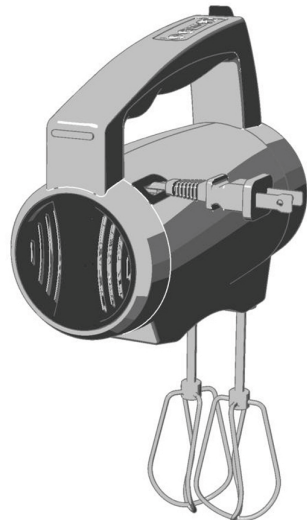


# Cleaning and Service

- Always turn the unit off and unplug before cleaning.
- Do not put motor housing in the dishwasher.
- The beater attachments may be washed in your household dishwasher or with warm soapy water by hand.
- Never immerse or run water over the motor housing. Always wipe with a clean damp cloth.

# Troubleshooting

- Make sure the unit is plugged into the proper electrical outlet.
- The unit is not blending properly. Are the attachments installed correctly? Remove attachments and reattach
- If any other issues may arise please call 1.800.216.5775 to speak to a service representative. The service representative will be glad to assist you with any issue. Please do not return the product to the place where it was purchased.



## Hand Mixer Recipes

Unless otherwise specified in recipe, flat and wire beaters may be used interchangeably. All recipes tested by Viking Cooking School.

### Vanilla Whipped Cream

Makes about 1½ cups

- ¾ cup heavy cream, well chilled
- 1 tablespoon confectioners' sugar
- ¾ teaspoon vanilla extract

1. Pour cream into a chilled mixing bowl. Using wire beaters on hand mixer at high speed, beat chilled cream until soft peaks just begin to form. Add confectioners' sugar and vanilla and continue beating until soft to medium peaks form.
2. Refrigerate, tightly covered, until ready to use.

### Chocolate Mousse

Serves 2 to 4

- 3 ounces semisweet chocolate, coarsely chopped
- ½ cup heavy cream, well chilled
- 2 large egg whites, room temperature
- 1 tablespoon granulated sugar
- Fresh strawberries or raspberries, for garnish

1. Chop chocolate finely, and microwave for 1 minute on defrost. Stir and repeat 2 more times, as needed, until completely melted. Stir melted chocolate until completely smooth, then cover with plastic wrap and set aside.
2. Using wire beaters on hand mixer at high speed, whip cream until soft peaks form. Set aside.
3. Place egg whites in a separate, scrupulously clean bowl. Using scrupulously clean wire beaters on hand mixer, beat on high speed until soft peaks form. Add sugar and continue whisking until stiff, glossy peaks form.
4. Add ¼ of whipped cream to melted chocolate; whisk vigorously and thoroughly to lighten chocolate mixture. Gently fold beaten egg whites into chocolate, then fold in remaining whipped cream. Cover and refrigerate until set, about 1 hour.
5. Garnish top of each serving of mousse with strawberries or raspberries, and serve immediately.

Note: For best results, use a chilled bowl and whisk for making whipped cream. Use a room temperature bowl and whisk for egg whites. You will achieve greatest volume from egg whites if they are also room temperature.

# Cabernet Butter

Makes ¼ pound

1 cup Cabernet Sauvignon  
1 medium shallot, minced  
1 stick unsalted butter, softened  
Salt and freshly ground black pepper, to taste

1. Combine wine and minced shallot in a small sauté pan over medium-low heat. Simmer until liquid has reduced to about 2 tablespoons. Set aside to cool completely.
2. Using hand mixer on medium speed, beat butter until fluffy; add cooled wine reduction and beat on low speed to incorporate. Increase speed to medium and beat until mixed well; taste and season as needed with salt and pepper.
3. Transfer flavored butter to a sheet of plastic wrap. Form butter into a cylinder about 1½-inches in diameter. Close plastic wrap around cylinder and twist ends to seal. Refrigerate (or freeze) until firm.
4. Just as a sizzling steak comes off the grill, top with a ¼-inch thick slice or two of cabernet butter. Also delicious on grilled duck breasts and venison or lamb chops.

Make It Ahead: Wrap log of flavored butter in waxed paper; place in a zip-top freezer bag and freeze for up to 1 month.

# Cream Cheese Olive Nut Spread

Serves 8

6 ounces cream cheese, softened  
½ cup mayonnaise  
½ cup finely chopped toasted pecans  
1 cup finely chopped salad olives  
2 tablespoons olive juice  
1/8 teaspoon cayenne pepper, or to taste  
Crackers, celery or crostini, as an accompaniment

1. Using hand mixer on medium speed, beat cream cheese until completely smooth.
2. Add mayonnaise, pecans, olives, olive juice and cayenne, and beat until mixed well.
3. Cover and refrigerate 24 hours before serving. (Note: The spread will be somewhat runny until it has had time to firm up in the refrigerator.)
4. Serve with crackers or your favorite accompaniment.

# Gorgonzola Cheese Spread

Serves 4

4 ounces Gorgonzola cheese (about 1 cup crumbled)  
3 tablespoons cream cheese, softened  
1 tablespoon brandy  
 $\frac{3}{4}$  teaspoon freshly ground black pepper, or to taste  
Crackers, crostini or celery, as an accompaniment

1. Using hand mixer on medium speed, beat Gorgonzola, cream cheese, brandy and pepper until thoroughly combined. Mixture should be consistency of peanut butter.
2. Serve with crackers or your favorite accompaniment.

# Perfect Mashed Potatoes

Serves 4

1 pound russet potatoes (about 2 medium potatoes)  
1 teaspoon salt  
4 cups cold water  
 $\frac{1}{3}$  cup half-and-half  
2 tablespoons unsalted butter  
Salt and freshly ground black pepper, to taste

1. Peel potatoes, and cut into  $\frac{1}{2}$ -inch dice. Place in medium sauce pan with salt and cold water. (Note: Potatoes should be covered with water.) Cover, and bring to boil over high heat. Reduce heat and simmer rapidly until potatoes are tender, about 20 minutes.
2. Drain liquid, leaving potatoes in pan; reserve cooking liquid. Place pan back over medium-high heat for 1 to 2 minutes to remove all excess moisture. (Note: Potatoes should be somewhat dry.)
3. Heat half-and-half and butter in small sauce pan over medium heat; set aside.
4. Using hand mixer on low speed, beat potatoes until broken up. Carefully pour half-and-half and butter heated mixture into potatoes, and increase mixer speed to medium. Beat until light and fluffy. If mixture appears dry, add a bit of reserved cooking liquid.
5. Taste, and season as needed with salt and pepper. Serve immediately.

# Honey-Roasted Mashed Sweet Potatoes

Serves 6

3 pounds sweet potatoes, peeled and cut into 2-inch cubes  
1 tablespoon extra-virgin olive oil  
1 teaspoon salt, or to taste  
¼ teaspoon cayenne pepper, or to taste  
3 tablespoons honey, divided  
2 tablespoons unsalted butter

1. Preheat oven to 400°F. Toss sweet potato cubes with olive oil, salt and cayenne pepper. Spread onto a large, greased baking sheet in a single, even layer; roast until almost tender, about 20 minutes.
2. Remove pan from oven, and drizzle potatoes with 2 tablespoons honey. Place potatoes back in oven and roast until very tender and just beginning to brown, about 10 to 20 minutes more.
3. Transfer honey-roasted potatoes, remaining honey and butter to a medium mixing bowl. Using hand mixer on medium speed, beat potatoes until smooth. Taste and season as needed with salt and cayenne; serve warm.

# Spicy Cheddar Corn Muffins

Makes 12 muffins

1¼ cups stone-ground yellow cornmeal  
¾ cup all-purpose flour  
¼ cup granulated sugar  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
¼ teaspoon cayenne pepper, or to taste  
½ teaspoon garlic powder  
2 cups grated extra-sharp Cheddar cheese  
1 medium jalapeño pepper, seeded and finely diced  
2 large eggs  
1 cup whole milk  
⅓ cup sour cream  
½ stick unsalted butter, melted

1. Preheat oven to 400°F. Grease a standard 12-cup muffin pan; place on a baking sheet, and set aside.
2. Using hand mixer on low speed, beat cornmeal, flour, sugar, baking powder, baking soda, salt, cayenne and garlic powder just to combine. Mix in cheese and jalapeños.
3. Using hand mixer on medium speed, beat eggs, milk, sour cream and butter in a separate bowl. Add wet ingredients to dry ingredients, and beat just to incorporate. (Note: Do not over-mix or muffins will be tough!)
4. Scoop batter into prepared muffin pan. Bake until muffins are golden brown, firm, and a toothpick inserted into center comes out clean, about 16 to 18 minutes. Remove pan from oven and cool on a wire rack for 10 minutes.
5. Unmold muffins and serve warm, or place on a rack to cool completely before storing.

# Old-Fashioned Chocolate Layer Cake

Makes one (9-inch) cake

Cake:

2¾ cups all-purpose flour  
2 teaspoons baking soda  
½ teaspoon fine salt  
½ teaspoon baking powder  
1 cup unsweetened cocoa powder  
2 cups boiling water  
2 sticks unsalted butter, softened  
2½ cups granulated sugar  
4 large eggs, brought to room temperature  
1½ teaspoons vanilla extract

Frosting:

1 pound semisweet chocolate, finely chopped  
1 pinch salt  
½ cup half-and-half  
2 sticks unsalted butter, cut into cubes  
2½ cups confectioners' sugar

1. For Cake: Preheat oven to 350°F. Butter 3 round 9-inch cake pans; dust with cocoa powder.
2. Sift together flour, baking soda, salt and baking powder; set aside.
3. Whisk together cocoa and boiling water; set aside to cool to room temperature.
4. Using hand mixer on medium speed, beat butter and sugar until light and fluffy. Add eggs, 1 at a time, then add vanilla and beat until light in color, about 5 minutes.
5. At low speed, add ¼ of flour mixture to butter mixture followed by 1/3 of cooled cocoa mixture; repeat until all ingredients are well combined.
6. Divide batter evenly between prepared pans. Bake until center of cake springs back when touched and sides begin to shrink away from pan, about 25 to 30 minutes. Remove from oven and cool in pans for 10 minutes; unmold onto wire racks, and cool completely.
7. For Frosting: In top of double boiler, gently melt chocolate with salt and half-and-half; cool for 10 to 15 minutes, then transfer to a mixing bowl.
8. Using hand mixer on low speed, add butter, 1 cube at a time, beating until fully incorporated. When mixture is smooth, increase speed and mix until light and fluffy, about 3 minutes.
9. Reduce speed to low, and add confectioners' sugar, ½ cup at a time. When just incorporated, increase speed to high and continue mixing until doubled in volume, about 5 to 7 minutes.
10. To Assemble: Trim cake layers and level if necessary. Cover a cake round with decorative foil or a doily. Place a dab of frosting in center of cake board to anchor first layer.
11. Center first cake layer on board and spread with approximately ½ cup frosting. Add second cake layer and press gently to secure. Cover with 1/2 cup frosting, then repeat process with third layer. Generously frost top and sides of cake. Present on a cake plate or stand.

# Chocolate Chip and Dried Cherry Oatmeal Cookies

Makes 2 dozen cookies

- 1 cup all-purpose flour
- ¼ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon fine salt
- ½ stick unsalted butter, softened
- ¼ cup canola oil
- ½ (packed) cup light brown sugar
- ½ cup granulated sugar
- 1 large egg
- ¾ teaspoon vanilla extract
- 1 cup rolled oats
- ½ cup semisweet chocolate chips
- ¼ cup dried cherries, roughly chopped

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
2. Using hand mixer on low speed, combine flour, baking powder, baking soda and salt in a small bowl; set aside.
3. Using hand mixer on low speed, beat butter, oil, brown sugar and granulated sugar for 30 seconds in a large bowl. Increase speed to high and continue beating until light and fluffy, about 5 minutes. (Note: Scrape down sides of bowl as needed throughout process.)
4. Reduce speed to medium; add egg and vanilla, and beat until evenly mixed.
5. Reduce speed to low, and carefully add flour mixture in 3 additions, making sure each addition is mixed well. Add oats, chocolate chips and dried cherries, and mix to combine.
6. Drop level tablespoonfuls of cookie dough onto prepared cookie sheets, spacing about 2 inches apart. Bake cookies until edges are just beginning to brown, about 12 to 15 minutes. (Note: Do not over-cook! Only edges of cookies should brown.)
7. Remove cookies from oven, and cool on a rack.



# Peanut Butter Bars

Makes about 3 dozen bars

Bars:

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- ½ (packed) cup light brown sugar
- ½ cup creamy peanut butter
- 1 large egg, beaten
- 1½ teaspoons vanilla extract
- 1 cup all-purpose flour
- ½ cup quick-cooking oats
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup (6 ounces) semisweet chocolate chips

Icing:

- 1 cup confectioners' sugar
- ¼ cup creamy peanut butter
- ¼ cup whole milk

1. For Bars: Using hand mixer on medium speed, beat butter and sugars together until light and fluffy. Add peanut butter and beat until well mixed. (Note: Scrape down sides of bowl as needed throughout process.) Add egg and vanilla and beat to combine.
2. In a separate bowl, whisk together flour, oats, baking soda and salt.
3. Using hand mixer on low speed, add flour mixture to peanut butter mixture; beat until just incorporated. Add chocolate chips, and beat just until distributed evenly.
4. Press into a greased 13-inch x 9-inch x 2-inch baking pan. Bake at 350°F until very lightly browned, about 20 to 25 minutes. Remove from oven, and set aside to cool for 10 minutes.
5. For Icing: Using hand mixer on low speed, combine icing ingredients. Spread evenly over warm bars. Cut and serve when completely cool.

# Key Lime Cheesecake with Praline Pecan Crust

Serves 8 to 10

2 cups graham cracker crumbs  
½ teaspoon fine salt  
½ cup finely chopped pecans  
1/3 (packed) cup dark brown sugar  
1 stick plus 2 tablespoons unsalted butter, melted  
2 pounds cream cheese, softened  
2 tablespoons cake flour  
1¾ cups granulated sugar  
¾ cup key lime juice  
¾ cup sour cream  
4 large eggs  
1 small lime, thinly sliced

1. Preheat oven to 325°F. Lightly grease a 9-inch springform pan; wrap outside with heavy-duty aluminum foil.
2. Using hand mixer on low speed, mix together graham crackers, salt, pecans, brown sugar and butter. Press mixture into pan coming about halfway up sides; place on a baking sheet and bake for 10 minutes. Set aside to cool.
3. Using hand mixer on medium speed, beat cream cheese until completely smooth; add flour and sugar and beat to combine. Beat in lime juice and sour cream, then add eggs, one at a time, until mixture is smooth and creamy. Pour batter over cooled crust.
4. Place in a water bath and bake for 1 hour. Turn oven off, and leave door ajar; allow cheesecake to rest in oven until center of cake no longer jiggles and top is set, about 30 minutes to 1 hour longer.
5. Place on a wire rack until cool to touch; transfer to refrigerator and chill for at least 8 hours.
6. When ready to serve, run a thin-bladed knife around circumference of cheesecake. Unmold onto a cake plate or stand and garnish with lime slices.

# Grand Marnier Soufflés

Serves 8

Molds:

1 tablespoon unsalted butter, softened  
¼ cup granulated sugar

Soufflés:

3 tablespoons unsalted butter  
3 tablespoons all-purpose flour  
1 cup whole milk  
1/3 cup granulated sugar  
1/8 teaspoon fine salt  
3 large egg yolks, lightly beaten  
1/3 cup Grand Marnier®  
2 teaspoons finely minced orange zest  
½ teaspoon vanilla extract  
6 large egg whites, room temperature  
Your favorite sauce (chocolate, raspberry or vanilla), as an accompaniment

1. For Molds: Preheat oven to 375°F. Adjust oven rack to lower third. Liberally butter 8 six-ounce soufflé dishes; sprinkle with sugar, and tap out excess. Place on a baking sheet.
2. For Soufflés: Melt butter in a medium sauce pan over medium heat. Whisk in flour and cook, stirring often, until smooth, about 3 minutes. Add milk, sugar and salt and simmer, whisking, until smooth and thickened. Remove from heat, and set aside.
3. Using hand mixer on medium speed, beat egg yolks and Grand Marnier in a large mixing bowl. Gradually beat in milk mixture, zest and vanilla. Set aside to cool.
4. Place egg whites in a separate scrupulously clean bowl. Using scrupulously clean wire beaters on hand mixer, beat egg whites on high speed until soft peaks form. When milk mixture has cooled to room temperature, fold beaten egg whites into base, one-third at a time.
5. Spoon soufflé mixture into prepared soufflé dishes. Run your index finger around perimeter of each dish to create a ½-inch border; this will help soufflés rise properly. Wipe top of soufflé dishes with a damp paper towel.
6. Bake soufflés until surface is dark golden brown in color and center jiggles slightly when shaken, about 12 to 15 minutes. Serve immediately with your favorite sauce.

# Mile-High Coconut Meringue Pie

Makes 1 (9-inch) pie

Pie:

- 4 large eggs yolks
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup cornstarch
- $\frac{1}{4}$  teaspoon salt
- 3 cups whole milk
- 1 tablespoon unsalted butter
- $1\frac{1}{2}$  teaspoons vanilla extract
- 1 teaspoon coconut extract
- $\frac{1}{2}$  cup sweetened flaked coconut
- 1 fully-baked pie shell

Meringue:

- $\frac{1}{2}$  cup cold water
- 1 tablespoon cornstarch
- $\frac{1}{2}$  teaspoon cream of tartar
- $\frac{3}{4}$  cup granulated sugar
- 8 large egg whites, room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup sweetened flaked coconut

1. For Pie: Preheat oven to 350°F. Using hand mixer on medium speed, beat egg yolks in a large bowl; set aside.
2. In a medium sauce pan, whisk together sugar, cornstarch and salt; whisk in milk. Bring to a boil over medium-high heat; cook, whisking constantly, for 2 to 3 minutes. When milk mixture becomes thick and bubbly, remove pan from heat.
3. Using hand mixer on low speed, beat  $\frac{1}{2}$  cup hot milk mixture into egg yolks; avoid curdling. Beat in another  $\frac{1}{2}$  cup, then stir all of tempered egg mixture into sauce pan.
4. Place sauce pan back over medium heat, and bring to boil. Cook, whisking constantly, for 3 to 4 minutes. Remove pan from heat. Strain filling through a coarse strainer into a clean sauce pan (off heat); whisk in butter, extracts and coconut. Cover pan, and set aside.
5. For Meringue: Combine water and cornstarch in a small sauce pan over medium-high heat; bring to boil. Cook, stirring constantly, until thick and bubbly; set aside to cool. Mix together cream of tartar and sugar; set aside.
6. Using scrupulously clean wire beaters on hand mixer, beat egg whites on high speed until frothy. Add sugar mixture, one tablespoon at a time, and beat until mixture forms soft peaks. Add vanilla, salt and cornstarch mixture, one tablespoon at a time; continue beating until shiny, medium peaks form.
7. To Assemble: Pour reserved warm filling into pie shell; smooth the top. Immediately top with meringue, spreading to seal edges. Use a spoon to create soft peaks. Sprinkle coconut evenly over meringue.
8. Bake pie until meringue is golden brown, about 8 to 10 minutes. Transfer to a wire rack to cool for 30 minutes, then chill 2 hours before serving.

# Three-Year Full Warranty

Viking Professional Hand Mixers/attachments/accessories are warranted to be free from defective materials or workmanship in normal household use for a period of three years (36 months) from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any hand mixer which fails or is found to be defective during the warranty period.

Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. Any defects must be reported to Viking Range Corporation (1-800-216-5775) within ninety (90) days from date of original purchase. Viking Range Corporation uses the most-up-to-date processes and best materials available to produce all color finishes. However, slight color variation between units may be noticed because of differences in kitchen lighting, product locations, and other factors.

This warranty shall apply to products purchased and located only in the United States. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, and loss of electrical power to the product for any reason, alteration, outdoor use, improper operation or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation may contact you should any question of safety arise which should affect you.

To arrange for (warranty) service, simply contact Viking Range Corporation by calling 1-800-216-5775, 8:00 A.M. to 5:00 P.M. (Central Standard Time) Monday thru Friday. If you prefer, you may write: Viking Range Corporation, P.O. Box 956, Greenwood, Mississippi (MS) 38930. The following information will be required: date of original purchase (a copy of sale receipt), model and serial numbers (located on bottom of unit), and a brief description of what has occurred with the product.



Viking Range Corporation  
111 Front Street  
Greenwood, Mississippi 38930 USA  
(662) 455-1200

For product information,  
call 1-888-VIKING1 (845-4641)  
or visit the Viking web site at  
[vikingrange.com](http://vikingrange.com)



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